MIDNIGHT FEASTS

"On the table spread the cloth,
Let the knives be sharp and clean;
Pickles get, and salad both,
Let them each be fresh and green.
Bring the cheese, and grate it fine,
O ye gods! how I shall dine!"

MIDNIGHT FEASTS

TWO HUNDRED & TWO SALADS AND CHAFING-DISH RECIPES

BY
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PAUL ELDER & COMPANY
PUBLISHERS
SAN FRANCISCO

TX758
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SAN FRANCISCO

$1.00

AUG -3 1914

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No. 1.

MIDNIGHT FEASTS

Up and down the line, from youth to old age, there are none but seem to be eager for light on culinary subjects. As it is evidently such a source of perennial interest to all, naturally many of us feel that we may have a message of special service—that might possibly be considered the "best ever" —to promote information along these lines.

There are few social relaxations that are pleasanter than midnight suppers, and they have always had a certain secret fascination, as of forbidden temptations. With those who are fond of fun, laughter and a good deal of nonsense, and especially with those whose digestions are in good working order, there is nothing so popular.

There was a time, in benighted ages, when it was considered the height of indiscretion to eat late at night, but in these advanced times, old-fashioned theories are gradually passing, and in eliminating one stupidity after another, we have come to consider suppers at night, after a sociable evening of any kind, both wholesome and beneficial. If we are hungry we are unhappy, and according to the most sensible philosophy, why should we go to bed unhappy, when alleviation lies right at hand, in our pantry?

Midnight Feasts

To the college boy and the college girl, these late repasts are the very soul of their good fellowship, and not only do they lavish here the very best of their friendship, but the very best of their wit and brains. In fact, if the truth were known, all up-to-date people like these little "lay outs" and indulge in them night after night, not only with the keenest relish and appetite, but with no after doleful repentance.

We hear the cry all over the land, that people are no longer doing as their forefathers did, and progress and cookery are bound to go hand in hand. Still there are always the conventional ones, and the doubting ones, and to these there is the assurance that many of the new ideas contained in this little book are really old ones, dressed in modern taste, and all are unusually good and sure to bring forth, even from the most skeptical, delicious thrills and ecstasies of delight.

To blend a salad is a work of art and the highest perfection lies in simplicity. The creative qualities required in this kind of culinary effort are peculiar, and have a standard of their own. It really requires a person of ideas to concoct a perfect salad, so much depends on the blending and the seasoning—not as to salt and pepper alone, but in the delicate flavor it is possible to impart by a judicious combination of relishes. A subtle

sense in this difficult mixing, with no guessing as to the result, glorifies the most commonplace materials.

The blue flame and copper kettle are most popular wherever informality and sociability reign. The chafing-dish is such a dependable little asset in all sorts of entertaining that its lure is felt by everyone. Boys and even men, real manly men, find in it genuine sport, if they only have the nerve to acknowledge it, and to openly avail themselves of its fascination.

All the attractive hot dishes this little book contains, can be cooked in the cosy little chafing-dish. There are some that are simplified from old-time methods of scientific cookery, or as it might be called "scientific drudgery," that can now, according to "Midnight Feasts," be prepared with little trouble and comparatively small expense. The creed of everyone in selecting from these good things combinations for their spreads, should be to choose two things that harmonize from a gastronomic standpoint. This will require a little preliminary planning, but the success and attractiveness of your feasts depend on making things balance in this way. With a hearty chafing-dish concoction use a simple salad, and vice versa, and in that way, with such a wealth of material to select from, even those with real appetites will be satisfied.

Midnight Feasts

A few suggested combinations:

Curry of eggs–Lora salad–Wafers.

Bath chops–Dainty salad–Hot deviled crackers.

Breaded tongue–Army cups.

Grilled sardines–Fisoli salad–Mexicano relish.

Oysters (in any way)–Piquante salad–Browned crackers buttered.

Cosmos Club shrimps–Oliver Twist salad–Whole wheat sandwiches.

M. E. S

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One Hundred & One
SALADS

FISH · EGG
MEAT · VEGETABLE
FRUIT · CHEESE

MAYONNAISE

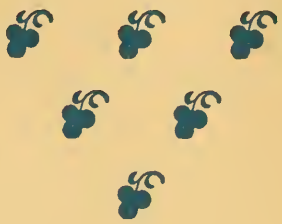
PLACE in a shallow plate the yolk of one egg, and beat well with a silver fork. Add drop by drop, stirring constantly, about a half-pint of olive-oil. When it is thick and jelly-like cut with a tablespoonful of vinegar or lemon-juice and season with a saltspoonful of salt and pinch of cayenne. Have plate and all materials very cold. Should the egg curdle and obstinately refuse to thicken commence on another plate with a fresh yolk, and after it begins to thicken the curdled mayonnaise may be slowly added.

FRENCH DRESSING

ONE saltspoonful of salt and half a saltspoonful of pepper, beaten with three tablespoonfuls of olive-oil; when thick and creamy, add slowly one tablespoonful of vinegar or lemon-juice. This should never be mixed or put over the salad until the moment it is to be eaten. If liked, a teaspoonful of scraped onion can be added.

All lettuce and uncooked vegetables should be very fresh, well

washed, thoroughly dried and put aside in some cold place until they are perfectly crisp. Use only the best pure olive-oil.



F I S H

ASTORIA

WRAP a small piece of salmon in a cloth and steam until tender. Pull the skin off while hot, press into shape and put on ice. Arrange the center hearts of lettuce on a platter, with cut slices of hard-boiled egg for a border. Place the salmon in the center, pouring on top a mayonnaise made green by mixing with it the juice of cold boiled spinach, pressed through a sieve. Over all sprinkle capers.

BALTIMORE

CHOOSE the small California oysters, so as not to cut them. Turn off the liquor, wash and drain, and to every cupful of these add a cupful of crisp white celery, cut into half-inch bits, and then split lengthwise. Mix these with mayonnaise dressing and put on the ice. When ready to use line the salad bowl with lettuce leaves, put the salad on top, garnished with pitted olives cut in half, and serve with mayonnaise.

BARATARIA

SHELL freshly boiled shrimps and put immediately on ice until ready to use. Then make a bed of the white crisp leaves of lettuce on a rather flat salad dish, lay the shrimps on top and cover with mayonnaise dressing. Serve with it lettuce sandwiches.

BOHÉME

SCALD large oysters in their own liquor just long enough to make them plump; drain and put on the ice. When ready for use lay each one on an ice-cold lettuce leaf, and sprinkle with finely cut cooked mushrooms. Put a spoonful of mayonnaise on the leaf and one stuffed pimento. Grate a little cheese over thin water wafers, put in the oven, heat and send to the table with the salad.

DEVONSHIRE

BOIL fresh halibut for ten minutes in salted water, drain, and flake. When ice cold lay on a bed of lettuce and garnish

with round slices of cold boiled potato and rings of lemon. Pour over it the following dressing: Take the yolk of a hard-boiled egg, put in a bowl and work smooth with one-half teaspoonful of salt and mustard each, add one cold boiled, mealy potato, mash smoothly, and by degrees two dessertspoonfuls of cream, and two of oil (or four of oil). When all are well mixed put in one tablespoonful of vinegar.

EN RÉGLE

DISSOLVE a half-box of gelatine in three tablespoonfuls of cold water; add the juice of two lemons, half-pint of boiling water and a pinch of salt. Strain and turn into a ring mold, scattering a cupful of picked shrimps through it, and put on the ice. When firm the mold is held over boiling water for a moment to loosen it, and is then turned out on a bed of lettuce leaves, which are arranged on a round, flat platter. The rest of the shrimps are piled in the middle with tiny heart leaves of the lettuce. Serve with rich mayonnaise and decorate with cut lemon.

FISHERMAN

COOK fresh perch in boiling salted water until tender, drain and put on ice. When ready to serve flake the meat, and mix with shredded lettuce. Over the top place hard-boiled eggs cut in quarters and parsley cut fine. Serve with French dressing and lemons cut in quarters.

HADDON HALL

BOIL shad roe in salted water, with a slice of onion, for fifteen minutes; drain and pour over it a little vinegar and rub until the grains are separated. When ice cold mix with crisp shredded lettuce and French dressing and fill tomato shells. Serve on lettuce leaves, decorated with nasturtium leaves and blossoms, and more dressing. Make nasturtium sandwiches to go with this.

HARLEQUIN

CLEAN, skin and stew frogs' legs until tender; take them out of the water and cook them in milk for a few minutes to whiten. Remove bone and put in

ice-box. When ready to serve use an equal amount of shredded tender lettuce, and a few leaves of watercress; mix with mayonnaise and turn on a bed of lettuce, and garnish with little tufts of celery tips, alternating with lemon and hard-boiled eggs, quartered lengthwise.

HOCHHEIMER

WASH, skin and bone salted anchovies, removing heads and tails; drain and dry them and shred with the fingers into tiny fillets. Cut a small crust of bread, sprinkle it with salt and rub with a clove of garlic and put it in the bottom of the salad bowl; fill with the crisp hearts of the lettuce and pour on the oil in which the salt and pepper have been dissolved, toss all up together until every leaf is thoroughly covered with oil and then squeeze on the juice of a lemon; remove the "chapon" (the crust) and put the anchovies on top, with slices of hard-boiled eggs and quarters of lemon. Serve with this brunetts, which are made of thin slices of brown bread spread with Neufchâtel cheese, put together like sandwiches, trimmed and cut in squares.

HUNGARIAN

TAKE small potatoes, boil and peel while warm; slice very thin with a silver knife, and to a pint of potatoes, mince one small onion, one pickled beet, one fresh cucumber sliced, a Dutch herring, four sardines and a spoonful of minced cold boiled ham. Mix all together and put on ice. Serve on lettuce leaves, with French dressing, and garnish with walnut pickles.

NEWBURG

REMOVE the meat of a lobster, reserving the creamy fat adhering to the body shell and the coral. Shred the lobster with a silver fork and cut the tender white part of celery into pieces the same size, allowing one-third as much as the amount of meat. Arrange the crisp, dry white lettuce leaves in the center of an oval platter, with the larger green on the outer edge, decorated with the claws. Mix the lobster meat and celery together with enough mayonnaise to moisten it, and heap in the center. The coral pound and pass through a sieve and mix

with the remaining mayonnaise. Pile this red dressing on top and put all on ice till ready to serve.

NIPPON

WASH shell-mussels clean, using a brush. Place them in a wire basket, and set in boiling water. When the shells open lift the basket, remove from the shells and drop them into hot melted butter, seasoned with salt, pepper and lemon-juice. Set on the ice, and when ready to serve mix with shredded lettuce and French dressing. With it serve thin buttered sandwiches of Boston brown bread.

PICNIC

PICK out the meat from a fresh, well-boiled crab, shred with the fingers and set on ice. Prepare a third as much celery as crab, by splitting and cutting in half-inch lengths, and put in ice-water. When ready to use arrange the lettuce in flat dish and on this lay the crab, and the celery wiped dry. Sprinkle a little cayenne and salt over this and serve with rich mayonnaise.

REGIS

SELECT medium large tomatoes of uniform size, remove the skins and carefully cut a piece from the top large enough to scoop out center, which is filled with small shrimps or chopped large ones, mixed with the tarragon mayonnaise. For the mayonnaise wash the tarragon leaves and put in boiling salted water for ten minutes, cool, squeeze dry and work through a sieve. Color the mayonnaise with this; or use the tarragon vinegar in mixing mayonnaise; or chop the tarragon leaves very fine and mix in the mayonnaise.

REMOULADE

PICK the shell from a fresh-boiled crawfish and have enough meat to make a cupful; to these add a half-cupful of cold cooked asparagus tips; toss lightly together and season with salt and paprika and put on a bed of lettuce leaves. Pour over it a dressing made of the yolks of two hard-boiled eggs, rubbed smooth, with sufficient oil to make it like thick cream; thin with a little

lemon-juice and season with salt and white pepper. Garnish the dish with the white rings of the hard-boiled eggs, and have all icy cold.

RHODE ISLAND

PLACE a half-pint of scallops in cold salt water for an hour, and then cook them for twenty-five minutes; drain, and marinate them by sprinkling over them one tablespoonful of vinegar, two of lemon-juice, and a pinch of salt; let them remain overnight on the ice. When ready to serve, make a mound of finely shredded cabbage, celery and green pepper, placing the cut scallops on top and decorating with pickled peppers and pimolas. Use a boiled cream mayonnaise, which is made by beating the yolks of three eggs lightly and adding one tablespoonful each of thick sweet cream, fresh butter and lemon-juice; one teaspoonful each of sugar and made mustard, a little celery salt, salt and pepper. Put in a double boiler and stir constantly until it thickens. This dressing is generally made the day before and kept on ice until needed.

RICHARDSON

STONE ripe California olives to make a pint, and cut in half; to this add two pickles cut fine, and one cupful of small California oysters, washed and drained. Have a bed of lettuce leaves on rather a flat platter, with a square of ice in the center. Make a square hollow in the ice with a hot flat-iron, wipe dry and put the salad in this. Serve on lettuce leaves with mayonnaise, to which a spoonful of freshly grated horse-radish has been added. Pass with it pickle sandwiches.

TREBOUL

PUT a half-dozen eggs on in cold water and boil half an hour. Take from fire and put in cold water and let them remain until thoroughly cold. Remove shells and cut each egg in half with a thread held taut. Remove yolks, put in a bowl and rub to a cream; add one-quarter teaspoonful dry mustard, dash of cayenne, salt, a little lemon-juice and twelve sardines scraped fine, after removing skin and bone. Mix smooth and return this to the

empty halves of the eggs. Cover the bottom and sides of salad dish with crisp lettuce leaves and lay the half-eggs in circle on top, with mayonnaise in center.

E G G

BANTAM

CUT hard-boiled eggs in half; remove yolks and mash smooth; add an equal bulk of canned deviled chicken or turkey and moisten with mayonnaise. Shape into balls and fill center of eggs again, and press together and put on ice until ready to serve. When ready lay the whole eggs in a circle on a nest of crisp lettuce leaves, with mayonnaise dressing heaped in the center; garnish with capers and nasturtium leaves and blossoms.

DAISY

TAKE the shells from hard-boiled eggs while hot and put them in warm beet-juice and water, and let stand until colored a delicate pink. Make a bed on each individual plate of small lettuce leaves by placing together the stem ends in the center. Cut the eggs in half, lengthwise, remove the yolks whole and place each half in the center over the ends of the lettuce leaves; around this arrange the pink white of the egg, cut in narrow oval lengthwise strips to resemble the

petals of a flower. Put on ice, and just before serving pour over it a rich French dressing. Serve with this salad, Welsh sandwiches, which are made by rubbing together one part sweet butter and two parts mild soft cheese, flavored with tarragon vinegar, and putting between thin slices of bread.

ŒUFS FRACIS

COVER the eggs with cold water and let boil for half an hour; remove and douse in cold water until thoroughly chilled, then cut in half, lengthwise, and put yolks into bowl, with a large spoonful of butter, and mash smooth; add a few cracker-crumbs and one cold boiled French carrot, chopped fine; season to taste with lemon-juice, salt and paprika. Return this mixture to the white shells and lay all in a nest of crisp lettuce leaves. Serve with this salad on each plate a small, thin slice of cold broiled ham.

RÔBÈRT

BOIL eight eggs very hard, cut each in half, take out yolks, and mash to a cream. Add a piece of butter the size of an

egg, a half-teaspoonful each cayenne pepper and salt, one teaspoonful Worcestershire sauce, one tablespoonful of chopped parsley and five cents' worth of shrimps chopped fine. Mix well and fill the empty whites with this mixture. Select sixteen large, fine tomatoes, and after skinning, put them on ice to have as cold as possible. Hollow out center, and sink in each the half of a stuffed egg. Serve on lettuce leaves, arranged so that every two will be in round, cuplike shape, on which is placed a tomato. Serve with mayonnaise sauce, seasoned with two drops of onion-juice.

M E A T

BLINGAM

RUB each plate with garlic, and put on it one thin slice of cold boiled ham. Just before serving, tear lettuce leaves into pieces and toss up in salad bowl with French dressing, and serve on the ham.

JOHANATHAN

PUT a pint of Lima beans into just enough boiling salted water to cover them, and boil slowly until tender. Drain off the water; add three medium-sized cold boiled potatoes, cut into thin slices, one stalk of celery chopped, one peeled uncooked sour apple sliced and a little cold boiled beef-tongue cut in wafers; mix with French dressing and put in the refrigerator. At serving time lay on crisp lettuce leaves and garnish with parsley and rings of hard-boiled eggs, having round pieces of red pickled beet cut and fitted into the center of each yolk, and pour over more dressing.

MOUSSE

BOIL a chicken the day before needed and pick from the bone, strain a cupful of the stock and season with salt, white

pepper, celery salt, and one tablespoonful of sherry; put on the fire, and when hot stir in a cupful of the chopped chicken, and lastly the yolks of two eggs well beaten. Take instantly from the fire, and add one tablespoonful of gelatine, which has been dissolved in a little water. When cool put in a cupful of whipped cream and the whites of three eggs beaten stiff; beat all together with an egg-beater until nearly cold, and then put in a mold and set on the ice. When ready to use turn from the mold on a bed of lettuce leaves, and serve in slices, laying each on a lettuce leaf with a spoonful of mayonnaise dressing.

OLD VIRGINIA

RUB a young fowl with pepper and salt, put an onion inside and steam until tender. When cold separate the meat from the bone and tear into tiny bits. To one cupful of chicken, allow one-half cupful of crisp white celery, cut into half-inch lengths and then into strips. Mix the chicken and celery together with a little mayonnaise. Heap this mixture in the center of the salad bowl, with the

fresh white tops of the celery leaves arranged about the edge. Pour the remainder of the mayonnaise on top and put in the refrigerator until time to serve.

PIEDS DE COCHON

WASH and clean pigs' feet, place them in a kettle with two onions, two carrots, one celery stalk sliced, some thyme and laurel, cover with cold water and allow to cook until tender, which will be about four hours. Let them remain in this water until cold, then remove and place on ice. When ready for salad, line dish with lettuce leaves, cut the pigs' feet into tiny bits and mix with chopped parsley and young onions, lay on the lettuce and pour over all a French dressing.

POLISH

CUT the meat from cold game and make into convenient bits; moisten with French dressing and put on the ice for several hours. When wanted make a bed of the long crisp leaves of Romaine lettuce on a flat dish,

stem ends all in the center. Arrange a chain-like pattern on the outer edge of the lettuce of the whites of hard-boiled eggs cut in rings, and pile the game in the center. Over the whole sprinkle the yolks, put through a vegetable press, and serve with French dressing.

RUSSIAN

CUT cold roast beef into little dice about the size of a pea, and with it cut up fine, thin, crisp slices of cold broiled bacon; add a little chopped sweet Spanish pepper. Put the lettuce leaves on a platter and pile the mixed salad in the center, with cut pickles and olives on the edge. Serve with French dressing.

WEST POINT

BOIL an onion and stalk of celery for twenty minutes in one pint of tomatoes, strain and pour upon one-half box of gelatine, which has been soaked one hour in one-half cupful of cold water; season with salt and cayenne, put in a mold, and on ice. When

cold and firm turn from the mold on a bed of lettuce leaves, making a hollow in the center of the jelly and filling it with chicken salad covered with mayonnaise.

VEGETABLE

ARMY CUPS

CUT the roots off the celery heads and boil until tender. Drain, take off rough outer stalks, and scoop out a little of the center with a sharp knife. Fill this cavity with a spoonful of cold boiled peas, drained perfectly dry, and place the cups on ice. When icy cold, and just before serving, cover the entire top of each with mayonnaise, and place on a bed of the crisp top leaves of celery and garnish with parsley and cut lemon.

BOSTON

SELECT the small white bean; soak overnight, and boil in salted water until the skins blow off; drain and put on ice. Cut tomatoes, peppers and onions in small pieces to make one-half the quantity of beans. At the last moment toss all together with French dressing to which has been added a little tabasco, and serve on lettuce leaves.

BOURGEOISE

TAKE cold boiled spinach, drain and season with butter, pepper, salt and lemon-juice, and press into shallow cups

to shape. Put on ice and let remain overnight, if possible. Remove from cups, hollow out a little round place in center of each, and fill with mayonnaise. Garnish the individual plates with watercress and egg rings.

CHILE

TAKE the middle heart of four heads of lettuce, wash carefully, and wipe dry. Separate the leaves and fill with Chile salad, which consists of three tomatoes peeled and cut fine, one cucumber peeled and sliced very thin, and one long green pepper chopped fine. Over all pour rich French dressing. Prepare tomato and cucumber first and put on ice.

CHRISTMAS

CHOOSE the largest and brightest red apples you can find, and cut a deep slice from each at the stem end. Scoop out the pulp from the apple and smooth the inside; drop both the covers and apples into cold water and leave them until needed. Have crisp celery cut into small pieces and an equal amount of the apple pulp sliced very thin with

one-third the quantity of the meat of English walnuts broken; mix with very stiff mayonnaise. Wipe and polish each apple and fill with the salad, fitting each cover carefully, and set on shredded red cabbage, just for decoration.

CLUB

BOIL three artichokes, take out the hearts and cut into dice. Cut six truffles into small pieces, mix with artichokes, and put both on the ice. Rub the bottom of the salad bowl with garlic, and put in the yolks of two hard-boiled eggs (not boiled too hard), one-half teaspoonful of dry mustard and a little salt. Work well together, gradually adding oil until very thick; thin with a little tarragon vinegar. Toss the lettuce up in this and sprinkle over it one teaspoonful of finely chopped tarragon leaves, chervil and chives. Mix the ice-cold artichokes and truffles with a little of the dressing and put on top.

COLUMBIA

SELECT fresh medium-sized cucumbers. Cut off the blossom end and rub the two pieces together briskly until a

white foam comes. This is to take out the bitter, if there be any. Peel, scoop out all the seeds, and lay the empty boats in ice water. Cut up fine one large peeled tomato, a stalk of celery, a small onion, a little green pepper and a sprig of parsley. Mix these all together with mayonnaise and put on ice. When ready to serve, fill the boats with this mixture, lay on lettuce leaves, and heap on top of each a big spoonful of mayonnaise, which has been colored green by adding a little spinach-juice, which can be made by boiling a handful of spinach, without water, in the inner part of a double boiler, and squeezing through a cloth.

COUNTRY

PUT in a bowl two teaspoonfuls of sugar, one of salt, one of mustard, one-half teaspoonful of celery seed, dash of cayenne, and one-quarter cupful of vinegar or lemon-juice. Mix thoroughly, and add the beaten yolks of four eggs. Set the bowl in a pan of hot water over the fire and stir constantly until thickened. Remove from the fire, and when cool

add one-half teaspoonful Worcestershire sauce and one-half cupful of olive-oil, stirring the oil in drop by drop. Take equal parts of crisp celery and cabbage, cutting celery into small pieces and shaving cabbage. Stir thoroughly into dressing and let all get as cold as possible. Garnish with rings of hard-boiled eggs.

CREOLE

CUT off the tops of six medium-sized sweet bell-peppers, saving the top with the stem attached; take out all the seeds and veins without breaking the outer wall, and throw in ice water. Roll six soda-crackers, and mix with them two tomatoes skinned and cut fine, one Spanish onion and one red pepper chopped fine, a spoonful of Worcestershire sauce, salt and enough oil to moisten. Take the pepper shells from the ice water, wipe dry and polish, and fill with this mixture, fitting the cover on top, and put them on the ice at least two hours before serving. When ready, place each pepper in a cup of lettuce leaves, garnishing with the polished

red pepper cut in Julienne shreds, and pour over a rich French dressing made with onion-juice, and send to the table with anchovy toast.

DAINTY

WASH a tender, crisp cabbage, and lay in cold water for a half-hour; then with a sharp knife shred very fine and lay in ice water. Gather the young and tender tops of the field sorrel when they first sprout, wash thoroughly and put in ice water. When ready to serve, shake and drain the salad in a colander until perfectly dry. Put the cabbage in the salad bowl and pour over it a rich French dressing, tossing it about until every part is covered with oil; sprinkle the sorrel over the top and serve at once with hot deviled crackers. Cover the top of crackers with a mixture of plain and Parmesan cheese grated. Put in the center of each cracker a teaspoonful of tomato catsup and a dusting of salt and pepper. Place in the oven until the cheese is melted and the crackers crisp.

DECOY

LAY fresh watercress in ice water until crisp, dry thoroughly in a napkin without breaking the leaves. Lay in a salad dish and cover with thin slices of sour apple. Sprinkle hard-boiled egg chopped fine on top, and serve with French dressing. This is nice with duck.

DIXIE

LAY fresh cucumbers on the ice until nearly frozen. Cut from the blossom end about an inch and rub the two pieces together to take out the bitter; peel and slice very thin and cover with crushed ice. Pour over them a dressing made by beating a cupful of sour cream a few minutes and adding a spoonful each of sugar and lemon-juice. Send immediately to the table.

DUBLIN

BOIL potatoes with jackets on, just to a turn—not too mealy, but just so a fork will pierce them easily. Peel and slice

them with a silver knife while hot. Add a little chopped onion and parsley. For the cream dressing beat together in a small saucepan two tablespoonfuls of sugar, yolk of one egg, mustard, salt and cayenne. Lastly, add one cupful of sour cream and one-third cupful of vinegar, and cook, stirring constantly until it thickens.

DUTCHTOWN

CHOP cabbage to make one pint. Boil one-half cupful of vinegar with one tablespoonful each of sugar and butter and a saltspoon of salt. Add slowly one well-beaten egg. Remove from the fire, stir well, and add one-quarter cupful of sweet cream. Pour this over the cabbage and place on ice. Serve in cups made from hollowed cooked beets.

FINNEY

PEEL small Bermuda turnips of uniform size and boil in salted water until tender, but not soft; drain, cool, and scoop out the centers, making shallow cups. Sprinkle these with salt and lemon-juice and set on ice to chill

for an hour. At serving time drain the turnip cups and fill with cold boiled peas, drained and mixed with mayonnaise tinted green. Place each cup in a little wreath of blanched lettuce leaves and serve with more of the green mayonnaise. With it pass wafer thin bread and butter sandwiches. Nice for green and white luncheon.

FISOLI

SELECT small, tender string-beans; string and cut each bean into strips lengthwise, lay them evenly together, tie in bunches and boil in salted water until tender. Turn into a colander and rinse in cold water, dry on a towel and put on ice. Just before serving arrange the heart of the lettuce leaves on the outer edge of a platter with a layer of white chicory inside. Place the beans neatly and evenly, the slices all lying in one direction, in the center, and pour over all a rich French dressing.

FRIAR

SELECT small green squashes or pumpkins not larger than an egg. Boil quickly without paring, in salted water. Drain, wipe

dry in a napkin and put on the ice. Rub the salad bowl with a clove of garlic, or use a "chapon" and toss the clean crisp lettuce about in oil until every part is covered, then add the salt and vinegar. Three-quarters oil to one-quarter vinegar is the proportion. Take the ice-cold squashes, slice them on top and sprinkle with a dash of powdered sage.

GASPACHO

SOAK French bread in a broth and squeeze perfectly dry. Mix with it chopped tomato, gherkins and a little garlic. Season with salt and Chile-Peka and fill the shells of the Pimentos Morrones. Set each in a cup of lettuce leaves garnished with slices of lemon and serve with rich French dressing.

GIBIER

SELECT large green bell-peppers, firm red tomatoes and white onions as near same size as possible, peel tomatoes and onions and put all on the ice. Take the heart of Romaine lettuce without separating the leaves, wash and thoroughly dry, and when ready to

serve, not a minute before, cut the tomatoes, onions and peppers in rings and slip them on the lettuce leaves, alternating red, white and green, and pour over all French dressing. To serve with game.

GROTTO

PLACE in salad bowl one-half of a lemon cut in tiny chunks and on this put the hearts of the lettuce, separating the leaves but not breaking apart, and in these leaves cut chunks of peeled tomatoes and cucumbers which are icy cold. Over all sprinkle green onion cut so fine it is not distinguishable, and if liked two or three tarragon leaves cut fine. Serve with French dressing.

HARRON

SCRAPE the outside skin off the small green asparagus and cut off all but two inches from the tips. Tie in bunches and steam until tender, plunge into cold water and drain perfectly dry and put on ice. When ready to serve cut into one-inch lengths and mix with chicory pulled into small bits. Serve on lettuce leaves with French dressing.

HERMITAGE

AFTER washing and scraping white the oyster plant, keeping it under water as much as possible while doing it, throw it into weak lemon-juice and water for a few minutes to blanch. Drain carefully and cover with boiling water. Cook about forty minutes, adding salt and a squeeze of lemon when about half cooked. When tender, remove from the fire, drain well, cut in thin slices with a silver knife and place on ice. Serve on lettuce leaves with French dressing and garnish with slices of lemon.

ITALIENNE

CUT beets, celery root, string-beans, cauliflower, carrots, potatoes, peas and turnips which have been previously boiled into small dice, with the exception of the peas, of course. Take a round plate, place the half of a hard-boiled egg, cut crosswise, in the center to represent the hub of a wheel, and capers from the center to the outer edge for the spokes, with olives stoned and cut in half for the tire. Between these spokes

arrange the cut vegetables separately in the above order. Scatter over the center yolk finely chopped red peppers and green onions mixed. Cover with a rich French dressing, and in serving take a spoonful from each spoke, with a little pepper and onion. Must be icy cold.

JUNE

TAKE equal quantities of fresh young watercress and endive, using the well-blanched leaves only. Wash the leaves carefully and lay in ice water; also one young green onion. Just before sending to the table, take from the ice water and dry carefully on a towel. Tear apart gingerly so as not to bruise the leaves, and pile in the salad bowl with the onion cut very fine strewn on top. Toss lightly together with French dressing and serve on the instant.

LAKE COUNTY

PUT three cupfuls of mealy boiled potatoes through a sieve, and while hot add one saltspoon mustard, four table-

spoonfuls butter, two specks paprika, four tablespoonfuls chopped parsley, two teaspoonfuls of onion-juice, three tablespoonfuls of vinegar and one egg. Beat all together lightly with a silver fork, and, if possible, put on ice to get thoroughly chilled. When ready to serve, lay in spoonfuls on crisp lettuce leaves and garnish with sprigs of parsley and rings of hard-boiled eggs.

LOGAN

CHOP little green Chile peppers and young onions separately very fine; add a little crisp celery, shredded, and cut in tiny bits and mix with mayonnaise. Skin firm, smooth tomatoes of only medium size, hollow out the top, fill with the salad and put on ice. When ready to serve, have individual plates covered with green doilies. On each place a large cabbage rose with the center picked out and flattened a little. Set each tomato in one of these with a spoonful of mayonnaise on top and a baby rosebud stuck in the center.

LONE STAR

ON A round plate make an eight-pointed star of the following fresh vegetables, cut fine and arranged separately in the order named: Watercress (green), cucumbers (white), peppers (red), chicory (white), lettuce (green), onions (white), tomatoes (red), celery (white). Put the half of a lemon in the center, around which place cut radishes and green peppers,with the white of a hard-boiled egg chopped fine heaped on the lemon. The tiny leaves of the lettuce can form the outside border around all. In serving first place lettuce leaves on each plate and on them a spoonful of each of the vegetables with a little of the egg and cover with French dressing. Put the star on ice for an hour before serving.

LORA

RUB salad dish with garlic clove and place in it the crisp, tender leaves of the Romaine lettuce. Mix three tablespoonfuls of oil, a pinch of salt and paprika together, and slowly add six drops of Worcestershire

sauce and one tablespoonful of tarragon vinegar, stirring constantly. Pour upon lettuce, toss lightly and serve immediately. This dressing can be made at the table.

MAIS

BOIL young fresh corn on the cob in salted water for twenty minutes. Remove from the fire and wrap in a napkin until cold. Cut from the cob with a sharp knife, and mix with thick mayonnaise and put on ice. Remove the skin of some firm, smooth tomatoes, cut a slice from the stem end, take out enough of the seed part to make a well for the corn, and place these on the ice also. Just before sending to the table, line a salad platter with crisp lettuce, fill the tomatoes with the corn and arrange on the lettuce, with a spoonful of mayonnaise on each top.

MARYLAND

BOIL in the skins three large sweet potatoes. When cold remove the skins and cut into small pieces. Add to these two stalks of celery cut in very small

pieces and a little onion chopped fine, and place in the refrigerator. When ready to serve, put the salad on a bed of crisp lettuce, cover with French dressing, and garnish with pitted olives and parsley.

MEXICANO

RUB the salad bowl all around with a clove of garlic and fill it with white, crisp leaves of endive, with a little scattering of chopped chervil and tarragon leaves on top. Sprinkle with salt and pour six tablespoonfuls of oil over it and toss about until every leaf has a coating, and then put on one tablespoonful of vinegar. Serve instantly and send with it to the table the following relish: Get from the baker small cream-puff shells, the smallest that are made; open carefully on one side and fill them with a paste made by beating a cream cheese with French dressing till it is smooth and as thick as soft cream.

MOUNTAIN

PLACE young cauliflower in just enough boiling salted water to cover them, and cook for a few minutes but not long

enough to take out the crispness. Remove from the fire, drain, and put on ice until very cold. When ready to serve, separate the sprigs and pile them on the leaves of lettuce and cover with French dressing. Sprinkle a few capers on top and with it serve the following sandwiches: Grate the tenderest, crispest celery stalks to make two tablespoonfuls; mix with it an equal bulk of Neufchâtel cheese, one olive chopped fine and a teaspoonful of lemon-juice. Spread on slices of thinly cut bread spread with butter and put together in pairs.

NUGET

TAKE the small yellow tomatoes, remove the skins carefully and put them in the ice-chest to get as cold as can be without being frozen. Make a bed of the crisp white leaves of lettuce, and arrange the whole tomatoes in uniform order on this, and over all sprinkle a little parsley chopped fine. Serve with French dressing.

OLIVER TWIST

HAVE the celery very cold, scrape and cut the clean, crisp, inner stalks into narrow straws about three inches in

length, and curl by letting them lie in ice water. Peel a few firm radishes and put in ice water also. When ready to serve, place a four-inch cube of ice in the center of the salad bowl and arrange a border of the blanched leaves of the celery and the curly white center of chicory. Dry the celery on a napkin and heap it on the ice cube. Slice the crisp radishes very thin and scatter on top. Make the mayonnaise white to serve with this by using more lemon-juice and the beaten white of an egg.

PIQUANTE

AFTER thoroughly freshening the heart of a big bunch of celery, wipe dry and cut into inch lengths, and then into strips. Mince a tablespoonful of parsley and six blades of chives. Mix with French dressing, and at the last moment toss in lightly the petals of a dozen large nasturtium blossoms. Put this in the center of a salad bowl lined with crisp lettuce, and garnish elaborately with nasturtium leaves and blossoms.

PLUCHE

TAKE the crisp hearts of lettuce and lay open, but do not break apart. Chop the leaves of tarragon, chervil, eschal-

lot, and chives, and put with them a few canned French mushrooms wiped dry and cut into small pieces. Mix all together and scatter in the lettuce hearts. Thoroughly chill and serve with French dressing.

PORTUGUESE

THROW macaroni, without washing, into boiling water which has been well salted. Shake frequently to prevent sticking, and the moment it is tender put into a colander and pour cold water over it. After it has drained put on ice until thoroughly cold. Line the salad dish with crisp lettuce leaves, cut the macaroni into inch lengths and spread on top in a heap, around this lay sliced cold boiled beets, and over all scatter chopped hard-boiled eggs. Serve with French dressing.

PROVENCALE

BOIL small young beets and skin. Make a mound in the center of the salad dish of cold boiled new potatoes cut in thin slices, minced onions, shredded

lettuce and celery. Around this place a row of beets, quartered, alternating with pieces of hard-boiled egg. Outside of this, sprigs of watercress and chicory, and over all a few chopped coriander leaves. Set on ice and just before serving pour over a rich French dressing.

SING LEE

POUR boiling water over large smooth tomatoes of uniform size, remove the skin and set on ice. Blanch fresh-roasted peanut meats by pouring boiling water over them, skin, and when cold pound finely and mix with mayonnaise dressing. Gouge out the center of each tomato with a spoon and fill the cavity with the peanut mixture. Return to the ice until ready to serve, and then place each tomato on a lettuce leaf with a spoonful of mayonnaise.

SOUTHERN

TAKE eight tomatoes, peel and slice and set on ice. Make a dressing of the yolks of six hard-boiled eggs rubbed smooth, one tablespoonful of dry mustard,

one of oil or melted butter, one of white sugar, a teaspoonful each of salt and pepper, one-half teacupful of vinegar, the juice of one lemon, and a raw egg well beaten. Just before serving cover the tomatoes with broken ice and pour over the dressing.

SPRING

GATHER fresh young dandelion sprigs, pick them over carefully, wash and lay the tender leaves in ice water. When ready to use pat dry between the folds of a napkin, and lay in a salad bowl; add two young spring onions, minced, and toss lightly over and over in French dressing and serve at once.

SUNFLOWER

BOIL artichokes until tender and put on ice until thoroughly cold. Cut the heart out in little chunks, saving enough of the best outer leaves to form a sunflower on individual plates. Fill the center of each with the heart chunks covered completely with mayonnaise to form center of flower.

FRUIT

ALAMO

CHOOSE medium-sized sour oranges; cut in half crosswise, remove the pulp and throw the shells into cold water. Add to the pulp of each orange one teaspoonful of *creme de menthe* syrup, half a teaspoonful of finely chopped sweet red peppers and a tablespoonful of sliced deviled almonds. When ready to serve, wipe and polish the shells and fill with the pulp mixture. Garnish each with *creme de menthe* cherries and crystallized mint leaves and serve in lettuce cups. Suitable with a game course.

AMBROSIA

MAKE cups of the white heart leaves of crisp lettuce, by crossing the stem ends. Pile a few big red strawberries in the center of each cup and dust with powdered sugar. Put a teaspoonful of mayonnaise dressing on a leaf of each cup.

AVOCADO

KEEP alligator pears on ice until needed, as they should be served as cold as possible. Just before sending to the table

cut them lengthwise and remove the large, hard seeds and fill the cavity with French dressing, to which a few drops of onion-juice has been added. Make a hollow in a shallow square of ice with a hot iron; place the pears in this, evenly arranged with the stem ends in center, and cover the edge of the ice with sprigs of pretty green. Only the center of the pear is eaten out.

CARDINAL

REMOVE the stones from the black ox-heart cherries and in their place put a blanched hazelnut to preserve the shape. Arrange on lettuce hearts and serve with French dressing made with lemon-juice and no onion.

CUBAN

LAY bananas on the ice until half frozen; peel, slice thinly into a glass bowl and scatter with maraschino cherries. Make a syrup of a half-cupful of lemon-juice, one cupful granulated sugar and one tablespoonful of sherry, and pour over them; cover closely and keep on ice until needed. Serve on lettuce leaves.

ENGLISH

TAKE pineapple, oranges, white grapes and red plums, remove skin and cut into little irregular pieces; add blackberries and sprinkle sugar over all and cover with white wine. Serve ice cold in place of punch.

EPICURE

SOAK fresh, sweet oranges in water for a few minutes to soften the skin and let the oil out Wipe dry, polish and slice very thin, at once, unpeeled. Pack in a punch-bowl, sprinkling each layer with sugar, and pour over enough Bourbon to cover it well. Put on the ice for an hour. Serve in liqueur-glasses, putting a lump of cracked ice in the bottom of each glass, and on top a shaving of crisp icy cucumber and a spray of borage. With it pass sea-foam crackers.

FELIX

CUT grapefruit in half and remove pulp. Cut the pulp into junks, being careful to take off all the bitter white put

back in the shells with a teaspoonful of Jamaica rum and one of sugar to each and cover with French dressing.

FRATERNITY

PUT the oranges on ice for at least an hour before using. Cut a piece from the top of each, quarter the peel half way down and roll it back and scoop out the pulp. To this add shredded pineapple, sliced bananas, and one maraschino cherry to each orange. Toss all together and return to orange shells and fill remaining space with sherry and sugar, and serve on lettuce cups.

GOOCHE

PARE three juicy apples and cut into dice. Peel two lemons and cut into smaller dice and mix thoroughly with a stalk of chopped celery, cover with mayonnaise dressing and serve on lettuce leaves.

HAVANA

SELECT the firm, small cantaloup melons and lay on ice until nearly frozen. Just before serving cut in half, scrape out

the seeds, and cut from the rind the ripe portion; clean and smooth the empty shells. Divide the ripe parts into small bits, and heap these with chunks of ice in the empty melon, and pour over all French dressing. Arrange grape leaves on each plate, on which place the half of each melon.

IMPERATRICE

TAKE whole pears and cook with their stems on in as little water as possible, with sugar and a little ginger; drain off all the juice and lay, with stems up, in a deep glass dish and put on the ice. Break up with a fork a cream cheese, and pour the syrup of the pears over this and add a rich French dressing made with much lemon-juice and no onion. Blanch a few almonds and chop fine, and a few maraschino cherries cut fine, and scatter over the pears and pour over the dressing. Serve with hot crackers.

MACÉDONE

TAKE two ripe peaches; peel, and quarter the pulp; one grapefruit, free from all the white, and cut in bits; chip cut-

up pears; some acid plums peeled and sliced and a few berries. Mix the fruit and pour over it a dressing made of four tablespoonfuls of powdered sugar, one gill of sherry, one tablespoonful maraschino syrup and two of champagne, stirred until sugar is all dissolved; put in the refrigerator for two hours. When serving put in a glass bowl and set that in a silver one filled with cracked ice. This is suitable as a first course at luncheon, served with crackers spread with Neufchâtel cheese.

MELON D'EAU

KEEP a watermelon on ice long enough to be chilled through; cut in half lengthwise and scoop out the pulp in egg-shaped pieces with a tablespoon, rejecting every seed. Clean and smooth the inside of one-half of the melon shell and polish the outside to serve as a bowl. Arrange grape leaves on an oblong platter and set the melon bowl in the midst, with a chunk of ice in the middle of it. Pile the pink melon about the ice, and pour over a French dressing made with salt, lemon-juice and oil.

MUM

TAKE a half-dozen each, of peaches, plums and preserved cherries. Peel, quarter and pit the peaches and plums, and cut cherries in half; add one pint of blackberries, raspberries and huckleberries mixed. Toss all together lightly and pour over it a cup of sugar and a pint of champagne, which is almost frozen. Put all on ice to keep at freezing point. Serve on berry plates and put a spoonful of lemon water-ice on top of each portion.

PALACE GRILL

CUT clean, crisp stalks of celery into narrow straws about like matches, and throw in ice water. Peel a pine-apple and shred with a fork. Chop fine a few green peppers and pimentos and put all on the ice. When ready to use dry the celery in a napkin, and mix all together with a mayonnaise, to which a cup of whipped cream has been added. Serve icy cold on lettuce hearts.

RENEAU

PEEL and quarter the grapefruit, removing every particle of the bitter white skin that coats the lobe. Cut each quarter in half the other way, place on the white leaves of the lettuce, keep on the ice up to the instant of serving, and then cover with French dressing.

ROEDERER

PEEL a very ripe pineapple, dig out the eyes, and with a fork shred it to the core; mix with it one tomato, peeled and cut into bits, a few diced figs, and a few English walnut meats. Toss the fruit lightly together, sprinkle liberally with fine sugar and put on the ice. When ready to use lift carefully from the juicy syrup and put on a bed of lettuce hearts; mix with the syrup a tablespoonful of brandy and a little maraschino, and pour over the whole.

ROYALE

CHILL apricots, peel them, and cut in half, taking out the stone. Stuff the cavity with maraschino cherries and nuts

cut fine. Arrange on crisp lettuce leaves, and pour over it a dressing made of four tablespoonfuls of oil, salt and paprika, and one tablespoonful each of apricot brandy and vinegar. Serve with this thin slices of bread and butter sandwiches, cut into strips.

VIENNA

HAVE the salad one-half of thinly sliced tart apples, one-quarter of the white part of the celery cut fine, and one-quarter of English walnuts chopped fine; add a bunch of Malaga grapes, peeled and cut up. Mix with mayonnaise dressing, and serve in cups made by hollowing out the apples. Set in the tender leaves of the celery.

CHEESE

EN COQUILLE

GRATE a half-pound of good, old cheese; rub smooth the yolk of one hard-boiled egg, with one tablespoonful of olive-oil, one teaspoonful each of salt, sugar and mustard, with a dash of cayenne. After these are well mixed work in one tablespoonful of vinegar and a little tabasco. Mix with the cheese and serve in scallop-shells laid on lettuce leaves, with the white of the egg cut in rings and laid on each.

FILLEY

MOLD cottage cheese into little flat balls, making it moist with cream, and adding a little butter and plenty of salt, and put on ice. Rub the salad bowl with a clove of garlic and arrange in it the bleached leaves of chicory to form a nest. On this alternate the little cakes of cheese, with hard-boiled eggs cut in half. Over it put French dressing, to which a few drops of onion-juice has been added.

GERVAISE

USE two heaping tablespoonfuls of Roquefort cheese to one head of lettuce. Tear the lettuce hearts apart, but do not separate, and lay in the salad dish; break the cheese into small bits and scatter among lettuce leaves and cover with rich French dressing. With this serve cresslets, made by placing between thin slices of buttered Boston brown bread watercress dipped in French dressing. Trim the edges neatly and cut in long, narrow fingers.

GRINGO

SEPARATE olives from the stone spirally as one peels an apple. Into this cavity insert a small ball of cream cheese made smooth with oil and seasoned with lemon-juice, salt and tabasco. Scatter these over plain delicate Romaine lettuce, very fresh and crisp, and arranged on a flat salad dish. Serve with French dressing.

MARGUERITE

CUT from Neufchâtel cheese little slices a half-inch in thickness, and from this, with a little two-inch tin cutter, cut out

little rounds. Grate the yolks of two hard-boiled eggs and press a little of this in the center of each round, sprinkling a little paprika on top. Scatter these "daisies" in the hearts of crisp lettuce leaves and serve with a rich French dressing.

MILANAISE

TAKE cottage cheese, and rub smooth with cream, using a silver fork. Season generously with salt and paprika, and mix with it one-half as much ripe olives, stoned and chopped fine. Shape into small ovals and put on ice until ready to use. Serve on the crisp, white leaves of lettuce and chicory, mixed with mayonnaise dressing, and garnish with pitted olives cut in half.

PLOVER

TAKE the little Sierra cream cheese, remove the outside rind and put into a bowl with a little salt, tabasco sauce, a spoonful of mayonnaise and a little left-over spinach, mashed and put through a sieve. Rub together thoroughly until smooth and the

green coloring matter evenly distributed. Make with butter pats into little birds' eggs, flecking each with black pepper. Arrange white chicory and shredded white lettuce leaves on a plate like a nest, and put the eggs in, serving with mayonnaise.

WALNUT CREAM

WITH a silver fork rub a cream cheese and a tablespoonful of butter to a paste; add salt and cayenne, and if not soft enough, a little sweet cream. Make into small flat balls, and on each press the two halves of an English walnut. Lay on the white heart leaves of lettuce, and put all in the refrigerator until ready to use. On the instant of serving pour over a rich French dressing and send to the table with thin buttered bread, which has been put in the oven and crisped.

One Hundred & One CHAFING-DISH RECIPES

OYSTERS · MUSHROOMS · FISH · MEAT
FOWL AND GAME
EGGS · CHEESE
SWEET

THE chafing-dish possibilities are unlimited. To the epicure it insures good service and hot dishes; to the woman who does her own work it is the most convenient of all utensils, and is valued by the amateur for the fun of it, and seems always a synonym for hospitality and an appetite.

It is placed on a metal tray for safety and cleanliness, and one with a lower pan for hot water is almost a necessity, in cooking, and to keep the dishes warm.

Most of the foods for the various dishes are prepared beforehand in the kitchen and placed, with the seasonings needed, conveniently at hand in dishes and on trays.

OYSTERS

AUNT DINAH

SCALD four cupfuls of milk with a slice of onion, two stalks of celery, two blades of mace, a sprig of parsley and a bay leaf. Remove the seasonings and add the strained liquor from a quart of oysters, pepper and salt, and two tablespoonfuls of butter creamed with two of flour. Cook all together, and then put in the oysters and cook until they are plump and the edges begin to curl.

BATTER LOAF

MIX four tablespoonfuls of sifted flour, one of olive-oil, a little salt and the beaten whites of two eggs; add enough warm water to make a rather thick batter. Take two dozen large oysters, dry them on a soft cloth, dust each oyster very lightly with salt and pepper and dip separately into the batter and fry a golden brown in deep olive-oil. Serve on a napkin with sliced lemon.

BUNDLES

CUT nice, even slices of the breast of cold roast turkey; over each piece lay a thin shaving of bacon, and put on top of each piece of bacon a large, fat oyster. Roll these bundles up and tie securely, season with pep-

per and salt, and place in the pan with melted butter. Cover and cook long enough to cook the bacon, basting frequently with the melted butter. Serve with a sprig of parsley on each one and pour over the brown gravy thickened with a little flour.

COCKTAIL

TAKE a pint of small oysters with the liquor that comes with them; add a cupful of tomato catsup, the juice of two lemons, one tablespoonful of Worcestershire sauce, salt and six drops of tabasco. Heat in the chafing-dish and serve hot in cocktail-glasses.

EN CACHETTE

SOAK one cupful of cracker-crumbs in as much milk as they will absorb; add a teaspoonful of softened butter, one-quarter of a teaspoonful of salt, a dash of white pepper and nutmeg, one-half of a tablespoonful of chopped parsley and one beaten egg yolk. Form into small cakes, hide a fat oyster in each one and sauter a pale brown in olive-oil.

FIGARO OMELET

BEAT six eggs very light, and add to them a half-cupful of sweet cream, salt and pepper to taste. Melt a tablespoonful of

butter in the pan and pour the omelets evenly in. Cut twelve large oysters in half and scatter over the top with a little chopped parsley. Fry a light brown, fold the omelet over from the two sides, and serve at once.

GUMBO OYSTERS

SAUTER a few dices of salt pork with a tablespoonful of minced onion until nicely browned; add a tablespoonful of flour, and when it is well blended with the fat, put in a cupful of chicken broth, a teaspoonful of minced green peppers and a cupful each of cooked okra and tomatoes. Season with salt and pepper and strain in the liquor from a pint of fresh oysters. Lastly put in the oysters, and as soon as they are plump, pour over hot Boston crackers, split and buttered. Gumbo powder can be used instead of the okra.

OYSTERS À LA POULETTE

SCALD two dozen oysters in their own liquor until plump, and strain. Put in the pan two tablespoonfuls of butter, and when melted, stir in four tablespoonfuls of flour until perfectly smooth; then add the oyster-juice, one cupful of cream, pepper, salt, and a dash of nutmeg. Take from the flame, and when a little cool, stir in the beaten yolks of

four eggs and return to the fire and stir until thick. Drop the oysters in for a second and pour immediately on a hot platter.

PANNED OYSTERS

HEAT the pan very hot. Put into it a tablespoonful of butter, then the oysters, which have been well drained. Cook until well browned. Have ready some even pieces of toast, soften them with some of the liquor from the pan, place three or four oysters on each piece, and pour over them the rest of the liquor. Sprinkle over the top a little chopped parsley, and garnish with lemon slices.

PEPPER STEW

REMOVE the seeds from two small green peppers, chop fine, and fry for five minutes, in two tablespoonfuls of butter; add one-half cupful of the strained oyster-juice, a saltspoon of salt, dusting of white pepper and twenty-five oysters. Simmer for five minutes, pour in half a glass of sherry, heat for a moment and serve, poured over buttered toast fingers.

RAREBIT OF OYSTERS

BREAK into small pieces one-half pound of rich cheese, and put into the pan with a tablespoonful of melted butter.

Remove the hard muscles from a pint of oysters and cook them until plump; drain and keep hot. Beat up the yolks of two eggs, add oyster-liquor and oysters, and stir into the melted cheese. Toast bread on one side only, and serve on the untoasted side.

STEAMED OYSTERS

CAREFULLY wash the shells and pack them in the pan with their upper shells downward, so the deep shell will hold their juice as they open. Place the pan over the hot water and cover closely, laying a napkin on the top and a weight on the cover. Keep the water boiling rapidly until the shells open, which will be about fifteen minutes. Serve at once in the shells, using butter, salt and pepper to season them.

UNIVERSITY GRILL

DRAIN off all the liquor from a pint of oysters and put them in a hot chafing-dish. As the liquor flows from the oysters, dip it out with a spoon and keep them as dry as possible, until they are plump. Sprinkle them with salt and pepper and add two tablespoonfuls of butter. Lay each one on a zephyrette and pour the liquor over.

MUSHROOMS

BOMBAY CÈPES

PEEL and wash two pounds of fresh mushrooms, adding a little vinegar to the water to keep them as white as possible. Drain, then slice the heads and chop up the stalks. Have four tablespoonfuls of heated olive-oil, add the heads and fry until a light brown, then add two tablespoonfuls of chopped shallots, two bruised cloves of garlic, and the chopped stalks. Drain most of the oil off. Add two ladlefuls of tomato sauce and a little melted beef extract. Season with salt, white pepper and a dash of cayenne. Boil two minutes, shaking the pan all the time. Add a little lemon-juice and chopped parsley just before taking from the fire.

CHAMPIGNONS

STEW the mushrooms in a little water with a tablespoonful of butter and seasoning of pepper and salt; add half a cupful of cream, remove from the fire and stir in the beaten yolks of two eggs; replace on the fire for a moment to thicken the eggs and serve at once.

GOLDEN WEST

PEEL and chop fine one-quarter of a pound of fresh mushrooms; put them in the pan with two tablespoonfuls of butter

and ten drops of onion-juice, and sauter until a golden brown; add the mashed yolks of six hard-boiled eggs and one tablespoonful of chopped parsley. Season with salt and pepper, and stir in two well-beaten eggs mixed with two tablespoonfuls of cream and the whites of the hard-boiled eggs cut fine. Serve on hot buttered soda biscuits.

ROASTED MUSHROOMS

PEEL a dozen mushrooms and remove the stems. Melt a teaspoonful of butter in the chafing-dish, and when quite hot turn out the flame. Cover the bottom of the dish with the mushrooms, placing a bit of butter in each and seasoning with pepper and salt. Relight the lamp and cook for six minutes, covered. Serve while very hot.

WEST INDIAN

PUT a scant tablespoonful of olive-oil in the pan. When hot add two slices of onion, minced, and cook a light yellow. As soon as the onion is ready turn in one cup of mushrooms, peeled and cut into small pieces, one cup of tomatoes, two tablespoonfuls of boiled tongue cut fine, salt, pepper and a few grains of cayenne. Lastly break in three raw eggs and as soon as they are set, serve. The sauce can be thickened with a little flour if desired.

F I S H

BOUILLABAISSE

HEAT one gill of salad oil; add two onions and one sliced garlic. After it is browned, throw in three pounds of fresh fish cut in small pieces, twelve fresh mussels, salt, pepper, one lemon sliced, three sliced tomatoes and one pint of white wine. If necessary, add a little water. Cover and cook a half-hour. Add a little chopped parsley and pour over toast.

COSMOS CLUB SHRIMPS

ONE tablespoonful of butter and one of flour creamed together; add one teacupful of sweet cream, a pinch of red pepper, a little lemon-juice and enough tomato sauce to make it the color of shrimps. Put in the chafing-dish and let come to a boil, stirring constantly. Add one-half pound of picked shrimps, boil up once, and serve on hot buttered crackers.

CRABS WITH MUSHROOMS

PUT into the pan a tablespoonful of butter and a slice of onion chopped fine. Before it browns, add a tablespoonful of flour and cook, but not brown. Mash the yolk of a hard-boiled egg smooth with one-half of a cupful of cream, salt, cayenne and a dash of lemon-juice, and stir in slowly until thick and smooth.

Then add the crab meat and the same quantity of mushrooms cut in dice.

DELMONICO LOBSTER

CUT lobster meat in small cubes; or if canned lobster is used, open and empty into an earthen bowl an hour before using. Melt two tablespoonfuls of butter in the pan and add a tablespoonful of flour, salt, cayenne and a grating of nutmeg. Work smooth and free from lumps, and then add gradually one cupful of cream, a gill of sherry, the lobster meat and two hard-boiled eggs cut in slices. Serve with thin slices of lemon on top.

DUNBAR SHRIMPS

PUT a big lump of butter in the pan with salt, cayenne, one and one-half teaspoonfuls of Worcestershire sauce and two cupfuls of cream. When hot, add two hard-boiled eggs chopped fine and one pint of shrimps. Let come to a boil and serve on hot dainty chips.

FRICASSEED LOBSTER

PUT in the pan one tablespoonful of butter and one-half cupful of water. When the butter is melted, add two cupfuls of lobster cut into small pieces, one tablespoonful of vinegar, a little salt, pepper, mace and mustard.

When this is hot add one beaten egg, stirring constantly until the sauce is thick and creamy.

FROGS À LA POULETTE

SAUTER the skinned frogs' legs in butter, and when nearly cooked, add some fresh mushrooms, peeled and cut in dice. Pour these on a hot dish, and put in the pan a cupful of cream, a tablespoonful each of butter and chopped parsley and a dash of nutmeg. When it has boiled up, remove from the fire and add the yolks of three eggs beaten up with a little cold cream and the juice of half a lemon. Stir constantly and add slowly, and place over the flame just for an instant, and then pour over the frogs and mushrooms and serve instantly.

GRENOUILLE

SKIN frogs' legs and dip them in milk; sprinkle with salt and pepper and roll them in flour. Have smoking hot olive-oil in the pan and cook them in that until a delicate brown. Serve on a hot, folded napkin.

GRILLED SARDINES

DRAIN and skin boneless sardines. Heat two tablespoonfuls of olive-oil in the pan and sauter the sardines in this, turning

them once. While hot, season them with salt, cayenne and a little lemon-juice. Lay each one on a narrow strip of toasted bread.

HALIBUT RAREBIT

SPRINKLE two small slices of halibut with salt and pepper, brush over with melted butter, and place in the greased pan and cook twelve minutes. Remove to a hot platter and pour over it a Welsh rarebit.

JAPANESE SHRIMPS

PUT a pint of milk in the chafing-dish over the hot-water pan; when it boils, add two tablespoonfuls of butter and two of flour worked together until smooth, and stir until thick; then add one cupful of strained tomatoes, one-quarter of a teaspoonful of soda, seasoning, and lastly the picked shrimps. Serve on toast.

LOBSTER À LA NEWBERG

CUT lobster in small pieces. Melt one tablespoonful of butter, add half a cupful of sherry wine, put in the lobster and cook for ten minutes. Beat the yolks of three eggs thoroughly, and add to them one tablespoonful of cream

to prevent curdling. Put a half-cupful of cream with the lobster already cooking, add pepper and salt, and let cook until it bubbles. Lastly stir in the beaten yolks and serve immediately.

MINCED CLAMS

HAVE the clams steamed and chopped. Put a tablespoonful of butter in the pan, and when melted, work in smooth one tablespoonful of flour; then add slowly one-half cupful each of the clam liquor and cream. Season with pepper and a little salt and cook until smooth, stirring all the time. Add the cupful of chopped clams at the last moment and pour over small pieces of toast.

PIEDMONT TOAST

TAKE four anchovies, free them from skin and bone and chop fine; mix them with a half-pint of good stock and the yolks of six eggs and the beaten whites of two; add salt, pepper and parsley, and stir over the blaze until smooth, then pour into a bowl. Cover the bottom of the chafing-dish with toasted bread, pour the anchovy sauce over it, and sprinkle grated cheese on top. Cover and cook over hot water for ten minutes.

REX CRAB

ONE large crab, not shredded, but broken in large pieces. Rub smooth the yolks of two hard-boiled eggs with one tablespoonful of butter and two of flour, and add milk to make it the consistency of cream. Cook with the hot-water pan, and when ready to use, put in the seasoning, the whites of the eggs chopped fine, one gill of sherry and the crab. Serve on toast.

ST. LAWRENCE CRAB

FRY one onion and one Chile pepper cut fine in a large piece of butter until the onion is well done, but not browned; add one cupful of tomato to this and cook for five minutes, and then put in the meat of one crab shredded very fine, salt and cayenne. Cover well with cold sweet cream, to which a little corn-starch has been added to thicken. Serve on hot, buttered toast.

SCALLOPED LOBSTER

CUT up a large cooked lobster and sauter in olive-oil. Add parsley, salt, pepper and a tablespoonful of chopped onion. Put in a cupful of white stock and one tablespoonful of Chablis; cook ten minutes and serve hot over squares of toast.

SCOTCH FINNAN HADDIE

DIP the fish in boiling water, take out all the bones and skin. Pound the meat and add pepper, salt, butter and a tablespoonful each of lemon-juice and cream. Cook and stir until smooth, then pour over slices of toast buttered and dipped for an instant in hot water.

SIMPLICITÉ

MAKE a sauce of two tablespoonfuls of butter, two and one-half of flour and two cupfuls of milk. Mash the yolks of four hard-boiled eggs and mix with one teaspoonful of anchovy essence, and add to the sauce. Put in two cupfuls of cold-boiled flaked fish, and as soon as it is all heated through, slice in the white rings of the eggs and serve.

STEWED SHRIMPS

MELT two tablespoonfuls of butter in the chafing-dish, and stir in one tablespoonful of flour, salt, and pepper, and add one pint of milk. When boiling, smooth and thick like cream, put in one pint of picked shrimps. Pour hot on toasted biscuits and serve at once.

TERRAPIN

THE terrapin should be cleaned and prepared by a professional, the meat cut in small bits, and the eggs saved and placed in the empty shell until needed. Put the cut terrapin in the pan with one and a half tablespoonfuls of butter and two of water, and any juices that may have collected in the shell. Season with a teaspoonful of salt and a pinch each of pepper, mace and allspice. Simmer for fifteen minutes and then set over the hot-water pan. Mash the yolks of three hard-boiled eggs very smooth and mix with them one cupful of cream; add this to the stew and also one gill of sherry, the terrapin eggs and a half of a lemon cut in thin slices. Serve very hot.

M E A T

BATH CHOPS

PUT half a walnut of butter in the chafing-dish, and when melted add two tablesponfuls of jelly, a dash of red pepper and a half-glass of sherry. Place thin slices of ham in this and simmer for a few moments.

BÉCHAMEL SWEETBREADS

PARBOIL a pair of sweetbreads, pick to pieces and cut rather small; chop five mushrooms very fine. Put a tablespoonful of butter in the blazer, when melted add a tablespoonful of flour and mix until smooth; add a half-pint of cream and stir constantly until it boils, then add the mushrooms and sweetbreads and stir for five minutes. Season with salt and white pepper.

BRAIN CUTLETS

CAREFULLY wash the brains and let them stand in cold water for an hour. Then parboil in water containing a tablespoonful of vinegar for fifteen minutes or until they are tender; drain thoroughly and remove all skin and fibers, and divide into pieces. This may be done hours in advance. Season with pepper and salt, and dip each piece in egg and cracker-crumbs and fry in butter or olive-oil. Serve very hot in a napkin.

BREADED TONGUE

CUT cold boiled corned tongue in slices a third of an inch thick. Sprinkle with salt and pepper, dip in egg and crumbs, and sauter in butter. Remove to hot plates; reheat and pour over it a tomato sauce which has been previously prepared.

Tomato Sauce—Cook a sliced onion with a cupful of tomatoes, rub through a strainer and add two tablespoonfuls of butter, two of flour and seasoning.

CORNED BEEF HASH

HAVE equal proportions of cooked corned beef and cold boiled potatoes chopped rather coarsely and seasoned with salt, pepper and onion-juice. Put a tablespoonful of butter in the pan and as much hot water as will be required to moisten the hash; add the chopped meat and potatoes, mixing carefully, so as not to mash the potatoes; cover and cook slowly until a crust has formed on the bottom of the pan, then turn out on a hot dish, crust side up, and garnish with little chunks of butter and sprigs of parsley.

DUBLIN LAWYER

CUT cold roast or boiled mutton into half-inch cubes and cold boiled or baked potatoes in like manner. Put four table-

spoonfuls of butter into the blazer; when melted add two cupfuls of meat and one and one-half cupfuls of potatoes and mix thoroughly with the butter. Put in a cupful of cream, cover and let stand for five minutes; then set on hot water for five minutes more. Season with salt and one tablespoonful of freshly grated horseradish mixed with lemon-juice.

EPIGRAMS

PARBOIL a sweetbread, drain, place in a small mold, cover, and press with a weight. When ready to use cut in half-inch slices, roll alternately in fine cracker-crumbs and beaten egg. Put thin slices of bacon in the chafing-dish and when they are nicely browned put in the sweetbreads and cook until thoroughly done.

FRICANDELLES

HAVE the butcher chop very fine one-half pound each of pork and beef. To this add one medium-sized onion chopped fine, two slices of bread that have been soaked in cold water and squeezed dry in the hands, one egg and one-half saltspoonful each of pepper and salt. Mix all together thoroughly, shape into small cakes, dip in egg and cracker-crumbs and fry in hot olive-oil.

FRIZZLED BEEF

BUY a half-pound of smoked beef cut in thin shavings. Remove all stringy parts and pick the beef in small pieces. Put a tablespoonful of butter in the pan and when hot add the beef and cook five minutes, stirring constantly with a knife. Set the beef over hot-water pan and make the following sauce: Put in the pan a tablespoonful each of butter and flour, stir quickly until well mixed; add gradually one cupful of milk and stir constantly until free of lumps and then put in a teaspoonful of horseradish drained of the vinegar, one-half of a saltspoonful of sugar and dash of cayenne; cook slowly for ten minutes, add the beef, and serve.

HAMBURG STEAKS

FORM into small balls and flatten; sauter them in hot butter. Place them on a hot dish and add a tablespoonful of flour to the butter in the pan, and brown; add slowly a little soup stock and season with salt, pepper and Worcestershire sauce. With a spoon make a little depression in the top of each steak and put in a spoonful of the sauce. Garnish with watercress.

KIPPERED KIDNEY

SKIN the kidneys and soak them in salted water for half an hour. Wipe dry and cut them open, very evenly, lengthwise. Place a piece of butter in the chafing-dish and when melted lay in the kidneys. Cook them for ten minutes, turning occasionally. Sprinkle with salt and cayenne, and pour over them two tablespoonfuls of mushroom catsup. Put on hot toast.

LA TOURAINE

CUT up in small pieces one cupful of cooked corned beef and three-quarters of a cupful of cooked potatoes. Put a tablespoonful of butter in the pan and add the beef and potatoes with a green pepper cut fine; mix well with the butter and add one cupful of rich cream. Serve on pieces of toast with sprigs of parsley on top.

LUNCHEON LIVER

COVER with boiling water thin slices of liver and let stand five minutes; drain, wipe, and remove the thin outside skin and veins. Put a tablespoonful each of butter, chopped parsley and chopped chives in the pan and brown. Put the slices of liver in this and cook well done; remove to a hot plate and to the gravy in the pan add a tablespoonful of flour

mixed smooth with a little stock, salt and pepper, and a half-glass of Madeira. Cook ten minutes and then pour over the liver.

MÀDEIRA GRAVY

CLEAN and separate chicken livers, sprinkle with salt and pepper, dredge with flour and sauter in butter. Remove to a hot plate, and brown in the pan two tablespoonfuls of butter and two of flour; add gradually one cupful of brown stock and a half-cupful of Madeira wine. Reheat the livers in the sauce and pour over biscuits broken in half.

MARENGO

DIVIDE into bits lean veal and put in the pan with a little salt pork and an onion, both cut into small pieces. Shake them around in the pan and when a nice brown sprinkle with a little flour and mix well. Pour in a cupful of rich cream and a few mushroom buttons. Serve on a hot platter and garnish with squares of fried bread and slices of lemon.

MILWAUKEE MUTTON

PUT in the pan two tablespoonfuls each of butter and currant jelly, and when melted add a pound of mutton shaved from the leg; season rather highly with salt and pepper, add a table-

spoonful of French mustard and let it cook for five minutes, stirring constantly. Serve very hot.

NEW ORLEANS SAUSAGE

PRICK the skin of six small sausages. Put them in the saucepan with one-half can of tomatoes and a bruised clove of garlic. Season with salt and cayenne, cover closely, and simmer for half an hour.

RECHAUFFÉ

CUT cold mutton into very neat, small pieces, and lay with a little butter in the hot pan. Add half a pint of stock, a little pepper, a quarter of a teaspoonful each of dry mustard and curry-powder, and three large tablespoonfuls of currant jelly. When boiling, put in a glass of sherry. Take the slices out and lay them on hot toast, pour the boiling gravy over all, and serve instantly.

SCRAMBLED SWEETBREADS

BEAT four eggs slightly with a silver fork; add a half-teaspoonful of salt and half as much pepper, one-half of a cupful of milk and one sweetbread parboiled, and cut in dice. Put two tablespoonfuls of butter in the hot

chafing-dish, and when melted, pour in the mixture. Cook until of a creamy consistency, stirring and scraping from the bottom of the pan.

TENDERLOIN STEAK

A TENDERLOIN steak an inch and a half thick can be cooked to a nicety in the chafing-dish. Flood the dish first with olive-oil, and when boiling hot, put in the steak and cover it up. Cook three minutes on each side and season to suit.

TRIPE STEWED

CUT fresh honeycomb tripe in two-inch pieces and wipe as dry as possible. Put in the chafing-dish with a little butter, one small onion cut in thin shavings and a green pepper finely chopped. When nicely cooked, work in smooth one tablespoonful of flour and add one-half of a cupful of stock, one-quarter of a cupful of drained tomatoes and one fresh mushroom cut in slices. Add the tripe, season with pepper and salt and cook five minutes.

FOWL AND GAME

BONELESS CHICKEN

TAKE a cold boiled chicken, skin and cut into small bits, as for salad; heat a coffee-cupful of cream and add to it one tablespoonful of flour, well mixed with a large tablespoonful of butter, and stir until thick; add one small onion, grated, the chicken and seasoning. Cook twenty minutes and serve on hot toast.

CANVASBACK

PUT a tablespoonful of butter in the chafing-dish, and when light brown lay in the breast of a canvasback duck; sauter first on one side, then on the other, until a golden brown. Season with salt and cayenne and serve with currant jelly.

CREOLE CHICKEN

STRAIN one can of tomatoes, adding salt, pepper, a small piece of butter, curry-powder and onion-juice. Put in chafing-dish and boil with one cup of rice for ten minutes; add the contents of a can of chicken cut in square bits, cook thoroughly and serve.

L'INDIENNE

MIX two teaspoonfuls of curry-powder with two of flour; cut up and fry a chicken in butter, with an onion and some

parsley; add the curry and flour and one and one-half cupfuls of clear stock and one cupful of grated cocoanut; wet with the juice of a lemon. Stir well and serve hot.

LUCKNOW CURRY

MELT a tablespoonful of butter and stir in a tablespoonful of flour; add a teacupful of chicken broth and one of cream; mix thoroughly until smooth, and season with salt and white pepper; cut a cold boiled fowl in bits and put in with a tablespoonful of curry-powder and the juice of half a lemon. After it is thoroughly heated lift from the fire and put over the hot-water pan and add the yolks of four eggs beaten, and stir until thick.

MARYLAND TERRAPIN

CHOP a chicken liver and three hard-boiled eggs rather coarse; to this add one quart of cold cooked chicken, cut in small pieces, and season with salt, pepper, and a little nutmeg; put three tablespoonfuls of butter in the chafing-dish; when melted stir in two tablespoonfuls of flour until smooth and frothy, and gradually add one cupful of chicken stock; stir and cook for three minutes, and then put in one cupful of cream, reserving four table-

spoonfuls; stir for a minute and then put in the chicken mixture and simmer for ten minutes; during this period beat well the yolks of two uncooked eggs and put the four tablespoonfuls of cream with them and pour into the chicken and stir for one minute. Remove from the flame and add four tablespoonfuls of sherry and one teaspoonful of lemon-juice and serve at once.

MÉTROPOLE

PREPARE one cold boiled chicken the same as for salad, and add one can of mushrooms; put two tablespoonfuls of butter in chafing-dish and work in one tablespoonful of flour; when smooth add a pint of milk, and boil up once before putting in the chicken and mushrooms; season with pepper and salt, and cover the top with rolled cracker and lumps of butter. Cook twenty minutes over a rather slow flame.

PALERMO MACARONI

MINCE an onion and fry in butter; add a little flour and half of a can of tomatoes; season with salt, pepper and a spoonful of sugar, and cook twenty minutes; strain and add one cupful each of cooked macaroni, chopped ham, chicken cut in bits, and three cooked green

peppers, finely shredded and free from seeds. Beat the yolk of one egg in a half-cupful of hot milk and stir in well to thicken it and serve hot.

QUAIL

FRY whole in the blazer until nearly done; take them out and cut in halves. Make a rich gravy by working one tablespoonful of flour into two of melted butter and adding a little chopped onion and white wine. Return the quail to the gravy and cook until quite tender.

SPRING CHICKEN

A DAINTY and tender spring chicken can be split and cooked in a chafing-dish almost as well as it can be broiled. Flood the dish with best olive-oil, let it get piping hot, lay the split chicken in, inside down, and cover. Turn and brown on the other side and season with salt and pepper.

TURKEY HASH

PUT a half-pint of gravy in the saucepan with a little piece of butter rolled in flour, a teaspoonful of catsup, pepper and salt, and the peel of half a lemon cut fine. Let this boil up, and then put in the turkey, cut in little bits, and when thoroughly

hot break in four eggs on top and poach them. Slip into a hot platter without breaking the eggs and serve immediately.

WILD RAGOUT

REMOVE the skin and bones of cold roast duck, and cut enough of the meat in moderate sized pieces to make about a pint. Mash the livers to a paste, and put in the pan with one tablespoonful of dry mustard, one teaspoonful of salt, a dash of cayenne and two tablespoonfuls of lemon-juice; mix thoroughly and add two tablespoonfuls of butter and the same amount of water. Put in the cold duck and one gill of Madeira and stir until smoking hot.

EGGS

BREAD OMELET

SOAK a cupful of stale bread-crumbs for fifteen minutes in a cupful of sweet cream; add the beaten yolks of four eggs, salt and pepper, and last fold in the beaten whites; put a big spoonful of butter in the chafing-dish, and when it is melted pour in the omelet and cook for six minutes. Slice a hard-boiled egg and put over the top just before taking from the flame.

CONNECTICUT CHOWDER

FRY quite brown four slices of salt pork; slice about six good-sized potatoes and lay over the pork; cover with water and boil until tender; then add three pints of milk, butter the size of an egg, salt and pepper. When the milk is at boiling point drop in the yolks of six eggs very carefully, so as not to break them, and cook about five minutes, or until they are hard, and pour over Boston crackers, split and buttered.

CURRIED EGGS

SLICE and fry two small onions; add two cupfuls of stock and two teaspoonfuls of curry-powder; thicken a half-pint of cream with a little flour, and stir in and cook until thick and smooth. Divide seven hard-

boiled eggs in half, put in the curry and simmer until heated through.

GRUYÈRE EGGS

MELT one-quarter of a pound of grated Gruyère cheese with a teaspoonful of butter; add one cupful of chicken broth, some chopped onion, parsley, nutmeg and salt. Stir until smooth and creamy and all well blended, and then put in four well-beaten eggs; stir for an instant and serve immediately on hot toast.

HAM OMELET

BEAT together seven eggs, the whites and yolks; add four tablespoonfuls of milk and beat fast for one minute; season with pepper and salt; have ready a cupful of cold broiled ham, chopped very fine, stir it in the eggs and pour into the pan, in which there is a tablespoonful of butter melted. Shake briskly over the flame, slipping a cake-turner under the omelet to prevent sticking, and as soon as it is set double it over in the middle and turn into a hot dish by a dexterous inversion of the pan.

LIVINGSTON CLUB

BEAT well together twelve raw eggs and a half-pint of cream, adding salt and pepper; put the mixture in the pan

well buttered, and scramble; then add a half-pint of well-cooked tomatoes and three truffles cut fine. Spread small squares of hot toast with pâté de foie-gras, and pour the eggs over. Serve very hot.

PAR EXCELLENCE

PUT a tablespoonful of butter in the pan; break four eggs in a bowl; add pepper, salt and a tablespoonful of chopped parsley; stir until the eggs are well mixed, but do not beat; pour them in the hot butter and stir constantly with a fork till the eggs begin to set, gently tipping the pan to let the uncooked part run where it will be cooked through. With a bread-knife commence and roll the omelet before the eggs get too set.

POACHED EGGS

PLACE in the hot-water pan as many muffin-rings as the pan will hold; turn in enough boiling water to just cover the rings, and add a little salt. When the water boils break an egg into each ring; have ready even pieces of toast, cut into rounds, moisten them with hot water and spread generously with butter. Remove the eggs carefully with a flat skimmer, and place one on each round of toast; lift the rings off and dust the yolk with pepper.

RUBY ROYAL

CUT one small onion very fine in a pint of tomatoes; season highly with salt and cayenne, add a big lump of butter and stew slowly for fifteen minutes. Strain and return to the pan. Break six eggs into the boiling tomato without breaking the yolk, and cook until the white is firmly set. Serve at once, placing one egg, with tomato sauce, on each slice of hot buttered toast.

RUM OMELET

MIX three eggs with two tablespoonfuls of sugar and a small glass of Jamaica rum, and beat just enough to break the eggs. Melt two tablespoonfuls of butter in the pan and turn the mixture in carefully and evenly. When the eggs are cooked slip a knife under and carefully roll the omelet to the center. Lift it to a hot dish, sprinkle with powdered sugar, pour rum around it, and when it is on the table touch a match to the rum.

SHIRRED EGGS

BREAK into a soup-plate six eggs, taking care to keep the yolks whole; put into the chafing-dish a tablespoonful of butter, when melted add the eggs and cover with sweet cream, a table-

spoonful for each egg. Cook until the eggs are set, then sprinkle salt and pepper on top.

SPANISH OMELET

CHOP a very little garlic and fry in olive-oil; add one cupful of sliced mushrooms and one-half cupful of stewed tomatoes, pepper and salt. Spread this over a plain omelet just before folding over, and serve very hot.

STUFFED EGGS

HAVE ready one cupful of carefully boiled rice and six hard-boiled eggs; remove the shells from the eggs, cut them into halves, lengthwise; take out the yolks and mash them; add a tablespoonful of melted butter and three sardines rubbed to a paste, a dash of cayenne and half a teaspoonful of salt; mix thoroughly, form into balls and fill into the space in each white; form the rice into a mold in the center of a platter, sink the eggs down in it, and stand the platter over hot-water pan. Rub together two rounding tablespoonfuls of butter and two of flour; add a half-pint each of stock and milk, stir until boiling, season with salt and cayenne and strain over the eggs and rice. Sprinkle the top with chopped parsley and serve hot.

TOMATO OMELET

SKIN two or three tomatoes, cut in slices, fry in butter and keep hot. Beat up some eggs as for omelet, season with salt and pepper, put butter in pan and turn in the eggs; when set, put a spoonful of the tomatoes in the center, fold the omelet from each side, and serve.

CHEESE

BREAD SOUFFLÉ

SOAK two cupfuls of stale bread-crumbs in two of hot milk; add one cupful of grated cheese and beat thoroughly with egg-beater. Beat three eggs until light and add with seasoning. Put a tablespoonful of butter in the pan and cook one-half of the mixture at a time, as this makes two omelets. Cook more slowly than for plain omelet. When it is set it will be as light as soufflé; fold over the edges and serve on the instant.

CHEESE SANDWICH

SLICE the bread very thin and cut in rounds with a large biscuit-cutter. Put a thick layer of grated cheese between the two forms, sprinkle with salt and a dash of cayenne and press the rounds well together. Fry a delicate brown on each side in hot olive-oil and serve very hot.

FONDUE

SELECT three large ripe tomatoes, skin them and cut into slices. Cook them until tender, and then add two ounces of grated Parmesan cheese and a generous piece of butter, salt and pepper. Beat up one egg and stir into the mixture just as it is taken from the fire. Serve very hot on buttered biscuits.

GHERKIN JUCK

TAKE a pound of good American cheese, wet it with a cupful of ale, put it in the pan over the fire and melt and work smooth and creamy by constant stirring; add a generous dash of cayenne and pour over hot toast. On the top of each piece lay a thin crisp slice of broiled bacon.

LYONNAISE

MELT two tablespoonfuls of butter and put in it one tablespoonful of onion chopped fine and fry until tender. Add one cupful of shaved cheese and stir until smooth and melted. Beat six eggs slightly and whip them in, season and pour immediately over toasted crackers.

OREGON CREAM

TOAST slices of bread nicely in squares and cut off the crust. Butter while hot and plunge them for an instant into a bowl of boiling milk; place them on a hot plate and keep warm. Put in the pan one-half cupful of rich milk and when it is boiling hot put in two cupfuls of grated cheese. Stir constantly until the cheese is melted; then add salt and cayenne and the beaten yolks of two eggs. Pour over the toast and serve instantly.

RELIABLE RAREBIT

CUT one pound of cheese into small pieces, American and Cream mixed. Fill the hot-water pan half-full of boiling water, put the chafing-pan over this and into it put a tablespoonful of butter, half a teaspoonful of dry mustard, tablespoonful of Worcestershire sauce, half a teaspoonful of tabasco and a quarter of a cupful of beer. When the butter melts put in the cheese and stir constantly; as it melts add beer, a little at a time, until it is thoroughly melted and smooth like thick cream. No cheese is exactly alike in the amount of liquid it requires, so beer is used to thin until the proper consistency is attained.

ROULETTES

MELT one-half cupful of grated cheese in the pan, set over boiling water, season with salt and Hungarian red pepper; add a tablespoonful of ale and pour over thin rounds of buttered toast. Poach four eggs and serve on top of the four pieces of toast.

WELSH RAREBIT

PLACE a tablespoonful of butter in the chafing-dish; add two pounds of good Eastern cheese chopped fine, a generous

pinch of salt, one-third of a teaspoonful of cayenne, four dashes of Worcestershire sauce and stir vigorously until melted. Then add a wine-glass of porter or ale and a teaspoonful of Colman's mustard and stir until it bubbles. Serve on hot toast. Make over hot-water pan.

S W E E T

CANAPÉ

SPLIT in two little squares of sponge cake and lay them in hot butter in the chafing-dish, and brown on both sides. Remove them to a plate and spread each layer with canned berries or fruit of some kind. Turn the juice from the can into the chafing-dish; moisten a teaspoonful of arrowroot with cold water, stir it slowly into the hot juice until it is thick and clear, and then pour over the slices of spread cake.

DEVILED ALMONDS

FRY two ounces of blanched and shredded almonds in enough olive-oil to keep from burning, until well browned. Mix together one tablespoonful each of Chutney and Worcestershire sauce, two of chopped pickles, and a little salt and cayenne; pour over the nuts, and serve as soon as thoroughly heated. This is nice with oysters.

FRENCH PANCAKE

BEAT two eggs, whites and yolks separately; add one cupful of milk to the beaten yolks, and one teaspoonful of sugar, salt, and one-half of a cupful of flour. Beat until smooth, then put in one-half of a tablespoonful of olive-oil and the beaten whites. Grease the cutlet pan with a little

oil, heat and pour in enough of the mixture to cover the bottom; when brown, turn and brown the other side. Spread each cake with butter and jelly. Roll and serve at once.

FUDGE

PUT into the blazer two tablespoonfuls of butter, one cupful of dark brown sugar, half a cupful of milk, two cupfuls of New Orleans molasses and four squares of grated chocolate. Light the lamps and stir the mixture constantly, until it will form a rather hard ball when dropped into ice-water. Put out the light; add a teaspoonful of vanilla, pour into a buttered pan and check off in even squares while soft.

GERMAN TOAST

BEAT three eggs lightly, add a half-teaspoonful of salt, two tablespoonfuls of sugar and one cupful of milk; strain into a shallow dish, put six slices of stale bread in the mixture, and soak it until soft. Cook in the hot pan with plenty of olive-oil or butter; brown on one side, turn and brown the other side.

ORANGE OMELET

GRATE the rind from an orange. Beat the yolks of three eggs thoroughly and add three tablespoonfuls each of

powdered sugar and orange-juice, and the grated rind. Beat the whites stiff, stir them into the yolks, and cook like a plain omelet. Lay it on the serving-dish, sprinkle it thickly with powdered sugar and score it in diagonal lines with a clean, red-hot poker.

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